# FOR THE WOMEN.

Handkerchief Collections the Latest of the Fads.

Much Opportunity For Diversity Is Offered.

FADS AND FANCIES.

Much of Interest For Women of Fashion.

Things of Interest to Housekeepers and Others.

insertion, are carried with gowns of a barmonizing bue.

Scarcely anything makes prettier Christmas presents than these dainty fittle handkerchiefs pretty ones may be made of imitation laces; in fact, most of them are, for if the real laces are used the cost rapidly mounts up into the dollars. One woman, who has the handkerchief fad, is said to possess fifty, many of which were given to her, but the majority she made herself.

Fads and Fancies.

White satin, which has for so many years been considered the ideal wedding gown; is being replaced by sliky crepe de chine, with billows of ruffles and lace. This will doubtless be a welcome change to most brides.

It is said that muffs of ostrich feathers are to be in vogue for midwinter wear, and the correct thing is to have them dyed to match the gown with which it is to be worn. It is said that one carried by the young Queen Withelmina is a bright blue to match the cloth of her gown.

Tiny fur heads and talls are among

Tiny fur heads and talls are among the most fashionable trimmings, especi-ally in millinery.

Pink, in all the shades, from the most lars on the more severe type of failormade gowns.

For instance, a greenish red mixture
had a fanciful collar of tarquoise blue
spotted panne, while a dark brown
tweed was adorned with a Vandyke collar of green and gold brocade. Altogether, nothing seems too elaborate for
the collar of a tweed or serge gown this
year, be it a priceless Louis XV brocade
or a beautiful handmade embroidery of
some costly lare.

deficate tint, to the deepest rose colors, is one of the most popular colors for evening wear. The up-to-date winter bridemald will look fetching in a white broadcloth gown, the trimmings to match the color

gown, the trimmings to make a selection of the weedling.

The gold craze is still flourishing to such an extent that scarcely anything in the way of dress materials or trimmings is made without at least a touch of gold about it.

Black net, run through with narrow in some.

Black net, run through with narrow in some.

A New Fad.

Black net, run through with narrow black velvet or satin ribbon, in some pretty design, makes a simple and pret-

An Elegant Tronsseau. Miss Daisy Post, a niece of Mrs. Fred-erick Vanderbilt, who was married last week to Mr. J. Lawrence Van Alen, a grandson of Mrs. Astor, numbered grandson of Mrs. Astor, numbered among her troussean some exceptionally handsome costumes. The New York Journal gives the following descriptions of a few of her pretilest gowns. Her most expensive dinner gown was made of cloth of gold, as fine as gauze, fashioned over pale blue satin, velled with chiffen in the same single. Hoth the skirt and low-cut bodice are exquisitely embroidered in pearls, bits of turquoise and real gold threads. The jeweled embroidery has the appearance of being carrelessly scattered over the golden skirt, but on the bodice it is arranged in bands.

sleeves are of chiffon, reaching to the elbow, and are crossed with jeweled bands. From the shoulder, at the back, to very near the hem of the gown, hangs a filmy drapery of golden gauze, embroidered with jeweis, and the golden gauze, broidered with jeweis, and the golden.

a filmy drapery of golden gauze, embroidered with leweis, and the golden wing-like draperies give a marvehous floating effect to the costume.

One of the first dinner dresses Daisy Post Van Alen will wear is a gorgeous gown of yellow velvet, sable and leweled Russian lace. The velvet is that exquisite piky panne in a pale shade of yellow. With this velvet is combined heavy cream Russian lace, the design picked out with stones in imitation of sapphires, topaxes and rubies. The sable for is used to define the long train, to stimulate a bolero on the bodice and to act as a bending for the flounce on the skirt. A novel touch of color is given the gown by a sapphire blue panne velvet girdle.

A charming feature of a lace tea gown is a ruche of silk and chiffon petaled pink poppies around the skirt and train. The flowers are exquisitely made, and trin the satin petileout and train. A vine of poppies is also used at the shoulder as a heading for the novel lace sleeve.

The sleeves of the gown are of ecru lace and are unlined. They cling to the army closely to the elbow, where they are threaded with black velvet ribbon, which lies in a bow. From the elbow the lace is loose and flowing and is shaped much like the "angel" sleeves of same years ago. The bodice portion of the robe is lace, threaded with black velvet, which starts from each shoulder in a little butterfly bow and ends at the in a little butterfly bow and ends at the waist line in another bow, which has long streamers. The back of the gown is arranged in a grareful Watteur plait.

The Smart Girl.

never sags or gaps or rips as to her clothing. She is trim from top to toe, and at all times and that means 70 per cent with men, doesn't it?

The smart girl is up to the latest wrinkie in everything. She knows to perfection the newest manner of entering a room. She shakes hands in some unique way, and she bids addeu onarmingly after the approved French fashion. She holds up her skirt fetchingly, never in the clumsy, mussy manner of some women; she steps alertly, gracefully, she has all the latest tricks of saying things, and she is a bit epigrammatic in her conversation, because that is the smartest thing.—San Francisco Bulletin.

Woman's Mission. disc of brass on a French door, or worse yet a big beautiful bronze Venetlan knocker on a fair white door of the Washingtonian period.

Woman's Mission.

While radical dress reform leads wo-mankind nearer and nearer to the pos-session of the clothes of our fathers, let one faint voice in the land be heard in favor of the skirts of our mothers. Ac-cording to modern science, the dress of women should be a grim demonstration of hydron. A converse of factors of all

The Unpopular Girl.

The girl who is all of I, I, L who takes no interest in anybody else, and cares for nothing but the sound of her oun The girl who says unkind things of her friends and relatives in their absence, who is always telling tales and making

The girl who looks down upon her mother, and snubs her brothers and sis-ters, and grumbles generally about her

home.
The girl who is rude and disagreeable to those whom she considers her inferious, and who never shows any consideration for one poorer than herself.
The girl who is so vain of her personal appearance that she thinks everybody so looking at her, and cannot talk to a man five minutes without fishing for a compliment.—Detroit Free Press.

Value of College Life For Women.

women should be a grim demonstration of hygiene. A cobgress of doctors of all nations assembled in Rome has figured to a dot the number of deadly bacilit possible to be gathered to the square inch of a woman's train. In Boston, the bound of health has formally prescribed short shirts for women school teachers. The warhings of science thus are unulatakable, and they are not lightly to be taken.

But what of woman's mission to be come of the latest fade is the hand-derchief collection, not the ready-made articles, to be bought in the stores, but dainty concocitons of the linest lace and fineering. The correct handkerchief for these up occasions is composed of lines up occasions is composed of lines up occasions is composed of lines. But or make defining the collection and beading.

But what of woman's mission to be laken surrounded by rows and rows of lines, hand they are used, but now they come in all sorts of fantastic shapes; there are round ones star-shaped ones and ruffled ones, but, after all, the square enes are much the prettiest.

Colored handkerchiefs are being used now to a silght extent, but they are a fait flat will not last long; delicate plan, blue or lavender lawn handkerchiefs, elaborately trimmed with white lace and insertion, are carried with gowns of a barmonising hue.

Every well dressed woman now make distinct the landkerchiefs, pretty ones may be made of limitation laces; in fact, most of limitation laces; in fact, most for line and the retain gowns. There is the says to make displayed to wear with certain gowns. The college life for girls is fast passing away. The college life for girls is fast passing away. The college life for girls is fast passing away. The college life for girls is fast passing away. The college life for girls is fast passing away. The college life for girls is fast passing away. The college life for the south that there is anything absorption of the woman is accomposed of the stage.

The warnings of science thus are not lightly to be taken. The working away is the set of the sex? A short skirted woman in the brother goes, to get a little long retained which and the sorts of the work in the least one to herself, or to the sex? A short skirted woman in the brother goes, to get a little long retained which and the sorts of the work of life, whatever that may be is entered upon Matthew Vassar in establishing the college with the above to a silght extent, but they are a fait flat will not last lo

been, truly, to reach "higher things. Harper's Bazar.

Women Criminals in Austria.

Austria is the only country in the world which never puts a woman in prison. Instead of giving the woman oriminal so many months in jail she is sent, no matter how terrible her record may be, to one or other of the convents devoted to the purpose, and there she is kept during the time for which she is sentenced. The convent is not a mere prison in disguise, for its countyard stands open all day long, the only bar to egress being a nun, who acts as a porter just as in other convents.—Chicago Times-Herald. cago Times-Herald.

Table and Kitchen.

Conducted by Lida Ames Willis, 719 hamber of Commerce building, Chicago, o whom all inquiries should be addressed. Ill rights reserved by Banning Co., Chican tweeds be manipulated, especially when it is the fashion to put dainty col-lars on the more severe type of tailor-

Two Methods in Frying.

Two Methods in Frying.

English experts in cooking designate the two methods of frying as "wet frying" and "dry frying." The French terms frire and saute sound more attractive to our ears. Both these processes are excellent when properly employed. But, as a rule, frying is one of the operations in American cookery that usually produces the least pleasing results, because so generally missioned. Failure in this line is always so very apparent, and leads to the waste of much good finaterial. The principal reason why our cooks so aften fail in frying successfully is that they have no definite lidea of the distinction between the two methods, and saute or dry fry everything.

TO SAUTE OR DRY FRY.

the first day of the new year means a new gown worn upon the first day of the new year means a new gown every month during the whole year.

A handsome costume equally appropriate for the maid of 20 or the dame of declining years, is of black panne velvet, trimmed with remaissance ince. Panne velvet is neither too heavy for the one nor too frivolous for the other.

As Elegant Troussean.

It is the mode these days to fasten a knocker on one's front door, whether that door opens to the dark and sinuous corridor of a city flat or the spacious ball or this chopped vegetables and pancorridor of a city flat or the spacious corridor of as the chopped vegetables and pancorridor of a city flat or the spacious for the knocker that hangs over the threshold must be a thing of beauty, or curiosity, or intrinsic value as an antique, and it is strictly against the rule to hang a Roman knocker on the door. If it is Dutch, or a colonial ring and the first door opens to the dark and sinuous corridor of as the chopped vegetables and pancorridor of a city flat or the spacious corridor of a

# term so abused and misused by most cooks. The first consideration is to have sufficient fat to cover the article entirely, in order that the heat may be conveyed to every part in uniform manner, and at the same time above and below; the cooking done quickly, so that the flavor of the food is not destroyed or the fat allowed to penetrate.

Considering the two methods from an economical standpoint only, the use of a quantity of fat for frying is not extravagance, especially when the vegetable fats are used; for these fats can be employed again and again, and the same fat will answer for a very diverse class of materials. The small quantity of fat used for sauteing articles in the usual manner gets secreted, and is always thrown away as unfit for further use, while the food cooked in this manner is far less digestible.

MARKS OF GOOD servers THE ECONOMY OF WET FRYING.

MARKS OF GOOD FRYING.

Successful frying will produce an even color from a golden to a rich brown, according to the shade desired, while article- badily fried will have a motiled appearance and are sadden, greasy and altogether unattractive. To attain perfection in this line of cooking requires but little knowledge and skill and by the observance of certain rules failure is impossible. By this method one can produce so many dainty creations from insterilate that have aircady graced the family board in a well known form. A delicate, dainty entree need not necessarily incur an additional expense for new materials, as left-overs furnish the foundation for many little surprises in this class of dishes. MARKS OF GOOD PRYING.

HEATING THE FAT FOR FRYING. The expression beiling hat far is too fre uently used, and leads many to suppose that the far does buibble and boil in the attle when at the proper temperature he ebuiltion of the far while besting an-

that the fat these bubble and boil in the kettle when at the proper temperature. The ebuiltion of the fat while heating and after food is immersed in it, is caused by water in the fat and in the articles placed in it. As the fat nears the proper temperature it becomes silent though not entirely motionless, as will be seen by watching is closely. Only lard must be heated to the smoking point. Vegetable oils are lighter and free from all heavy substances and reach an intense heat before the smoking point is attained; for this reason, as well as many others as satisfactory, the vegetable fats are much preferred to the animal. The former are not greatly, cannot burn unless heated to a point where they will search the food before it can be beated through; and do not throw out the strong, heavy oflor we get from lard.

Recipes to the contrary, fat must not boil, but must be hot enough to immediately contract the itssues of the meat, or hurden the albumen of the aga and carbonize the orunbs which are used for covering and protecting the food from the fat. The quicker the food can be fried the more digestible and less greasy it will be.

The ordinary, simple tests are reliable, though of course, judgment must regulate the temperature semewhat according to the size of the articles. For oysters, croqueties and such foods as do not require much more than to be thoroughly heated through, test by throwing a piece of day bread crumb in the fat. If it browns immediately the fat is hot enough, Do hot place too many articles in the fat at one time, as each one lowers the temperature and must lie soaking in the chilled fat while it reheats. If trying raw potatoes test with a piece of potato, giving it time to cook meany and dry without getting too warm. Temperature for raw doughs and batters can be tested in like manner. There is nothing so easy or sailsfactory as frying, if you know how to do it, and the art is acquired in much less time than it takes to explain the process. If every individual woman would determine "last how"

## Inquiries Answered.

Mrs. Mary Smith writes: Please tell me at your earliest convanience how to make the following dishes: Veni loaf for two persons, syster loaf cream of celery soup, cream of tomato soup, chestnut dressing for turkey, syster pie. And what is pa-

must on Christmas Day, why not significant to the family of the fequenced was one-fourth pound hum, one-fourth pound hum, one-fourth pound hum, one-fourth to-fourth to-fourth to-fourth to-fourth to-fourth pound hum, one-fourth to-fourth to-fo

Menus.

SUNDAY. BREAKFAST.

BREAKFAST.

Cereal Biscutt. Stewed Binck Figs. Cream.

Fried Oysters. Lemon Butter.

Creamed Potatoes.

Paneakes. Maple Syrup.

Coffee. DINNER.

Consomme.
Oysters a la Pouiette.
Bailed Turkey with Ham.
Sweet Potatoes. Caudiflower au Gratin.
Splinach and Egg Salad.
Orange Souffle.
SUPPER.

Silices of Cold Turkey. Nut Salad with Tomato Jelly. Fruit. Cake, Cocon MONDAY.

BREAKFAST,
Fruit.
Cereal.
Brolled Ham. Hashed Potatoes,
Rolls. Coffee. LUNCH. Finnan Haddie a la Delmonico. Hashed Brown Potatoes. Chocolate.

DINNER. Carrot Soup.

Beefsteak and Green Peppers.
Escalioped Tomatoes.
Banam. Fritters.
Wafers.
Coffee. TUESDAY.

BREAKFAST.
Fruit.
Ceroni. Fried Apples.
Potato Pancakes.
Coffee.
LUNCH.

Clam Chowder.
Nut and Celery Sandwiches.
Cereal Coffee.
DINNER. Cream of Pen Soup.
Turker a in Creme.
Rice Croqueties. Baked Sweets.
Celery Salad.
Prune Whip.
Coffee.

Some girls marry for money, but, for that matter, every clergyman does the same thing when he performs a ceremony.—Philadelphia Record.

ARE SOLD ON A POSITIVE GUARANTEE.

Gavitt's Pain Extractor Cures all Aches, Pains and Bruises instantly — Internal or external. 50 cts. per Bottle.

Gavitt's Herbal Ointment Cures Sore Throat, Piles, Rhenmalism, Skin Eruptions and All Long Diseases. 23 cts. per Jar.

Gavitt's System Regulator Cures all Kidney, Liver, Stomach and Blood Diseases.

25 cts. per Package.

Gavitt's Catarrh Cure Cures Colds in the Head and Catarrh. 25 ots. per Bottle.

SOLD BY ALL TOPEKA DRUGGISTS.

## Mrs. Witherbee's Christmas

[New York Mail and Express.] "At this season," observed Mrs. Witherbee, softly, and with an angelic expression upon her face, "It is so nice to do gracious things. And since we can"t get out of town- Are you quite certain, Bobby, dearest, that you must be at the office on the 24th and 26th?"

"Dead sure," said Mr. Witherbee, who was parsimonious of words in proportion with his pretty wife's prodigality in the same article.

"I supposed so," she resumed, resign-"I supposed so," she resumed, resignedly. "You have just been such an adorably generous duck, Bobby, in giving me a new brougham and new liveries for the men that, much as I am disappointed to refuse the Cleverings' house party, flat as it is to stay in town over Christmas, hopeless as we shall find it to get a soul we want to dine with us at this late date. I trust I can prove myself submissive to my fate."
"Dulf old day, Christmas is, anyhow, town or country," remarked her spouse, "Oh, dear, yes! How I wish we could go to sleep and wake up and find it over. Bobby! Merely thinking of the presents for the servants is enough to make my halt gray."

for the servants is enough to make my hair gray."
"Give them cash all around, and be done with it," suggested Mr. Witherbee,
"I wish I could dear; but unfortunately, in a moment of enthusiasm, I decided to try to create a bright spot in their lives by offering them a little party, for a few friends on Christmas evewith a tree and appropriate little gifts, followed by ice cream and cake and claret-cup, you know. You remember, we had fully expected to be out of town."

claret-cup, you know. You remember, we had fully expected to be out of town."

"There'll he a policeman wanting in our servants' hall before Christmas morning, then," observed the master, darkly, "Get all those Swedes and French and Irish to celebrating together and you'll see the fur fly."

"Bobby, you never look at things in the beautiful, large way I'd like you to. More and more lately, since I've been attending the meetings of our Woman's League for Brightening the Lot of Our Pellow Men, I've been brought to think of a thousand kind acts I'd like to do to those less fortunate than I am. To tell you the tutth, my servants are already all quarreling so dreadfully about the projected merry-making. I'm quite disheartened, The laundress doesn't speak to the cook, the kitchenmaid and the second man are at dasgers drawn, my own maid (who tells me everything) has had a tiff with the butler, and so on. Actually, they are eating all their meals in silence, it apepars, and how ever am I going to straighten the matter?"

"T'A keep 'em as they are," said the heartless Bobby.

"No, dearest; our agreement at the league requires our entering lato ofther people's lives and taking no rebuffs This brings me to a new like I was going to propose to you. Since dine at home we must on Christmas Day, why not signalize it by a reunion of sud and disappointed souls."

"By Jove, Kitty!"

"Well, that's poetically speaking. I mean look around and pick our own parties. And, with one or two exceptions.

"She is the one we can't possibly leave





out, though," said Mrs. Witherbee, rather uncertainly. "She'd be mortally offended. Really, when I met her last she assemed a little bit toned down—not quite an disagreeable."

"If you have her, I suppose you'll have to drag in your mother's cousin Felix?"

"Old Felix? Impossible! Why, Bobby, he grumbles are everything, and makes such noises with his soup. It coulds tigive Cousin Felix any pleasure to dine out anywhere."

"He must be asked, for old times sake. And so must the two Liverton 'girls,' as you politely call them. They're on your side the house."

"The Liverton twins! Poor old things! I suppose we must," groaned Kitly, "Then there's your friend Sam Blakeston; be's harmless, if slightly idiotic. And your cousins, Doctor and Mrs. Slow—

I suppose we must," groaned Kitty.
Then there's your triend Sam Blakeston; he's harmless, if slightly idiotic.
And your cousins, Doctor and Mrs.Slow-

"And Johnny Gfles; he's mad about genealogy, and is a monologist to boot"
"He'll talk everybody else down fist!"
cried Mrs. Witherbee. "Bobby, we are forgetting the Crandells—mother, father, son and daughter."
"Great Scott! They'll about flaish us."
"Striamed the master of the house de-

extinimed the master of the house, de-"Never mind," said Kitty, after a de-pressed slience, rising to the occasion with her former saint-like mice: "It is our duty, dearest—our plain duty at Christmas tide, Let us make it our plefsure, too."

call us between yourselves."

'Tm sorry it's not to your liking, Sophia. We have tried to do our heat. I'm sorry, too, there was a slight delay in serving; but we had a little row in our domestic staff that night, and "Little row? I should think so! I saw all about that in my morning paper. The police called in: cook and butter both drunk; a pretty stare of things in your kitchen after servants ball! Really, Rohert, it makes me satisfied with my humble surroundings to read what goes on up stairs and down in the families of your would-be high flyers."

One of the Liverton twins to Mr. Sam Blakeston:

"You know they call Kitty Witherhee a beauty. Do you think she is?"

Mr. Blakeston, looking almiessly at his hostess, after getting his monocle to stay in place:

"Well, yes, rather; but don't mention hier, seth liter, seth."

The other Liveries twin embarramed?
"I-well-not exectly. But one reads as much about them."

Doctor Slowmore:

Then allow me to advise you that, as far as I im concerned, all the automobiles of all the Kettlepote might rue away and smash all the Cashesuniers to atoms, and I'd consider the world improved by it."

Mr. Witherbee, after a long siege off it from the agree off it from the agree in the world improved to it."

Mr. Witherbee, after a long siege off it from the agree in the bases percently:
"Hum! Yes, Just so, I see Kitty's getting ready trees of the table."

Mrs. James Witherbee, attently, arise ing:

of that dinner the more I'm pleased with
it. It is the opportunity I've lacked recently—not the good will to bring about
such a reunion. You'll see that my tact
and forethought will bring together
those who will be larpy and congennal.
There shall be no jarring elements. I
promise you. It will be truly a merry
Christmas First, of course, we'll have
your brother James' widow."

That woman! She made poor old
Jim's life a burden by her sour looks
and her lectures and moral superiority
over him."

smart.' indeed!—is
just carrying this community to the
just carrying this community to the
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the good in tops of a housekeeper at Albuquarque. N. M.
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is of a housekeeper at Albuquarque in deal carrying the follows:
is of a houseke ming after 'em'

Mr. Witherbee, looking frankly wrethed, to his aister-in-law, upon his right:

"Try that champagne, won't yon?"
You'll find it dry and sound."

"Robert, I am supprised at you not remembering that I never take any linguistics.

"Try that champagne, won't you?"

Now it find it dry and sound."

"Robert, I am supprised at you not remembering that I never take any linguistics. It is not supprised to the linguistics of the extreme derives of the amount of the content of 

## A VAST DIFFERENCE.

(From the Philadelphia Process Towns-The idea of the swell

mubbing Jorkins simply because he's a self-made mean. Browns - Tituk so." Towns - Certainty of They admitted Snorkins, who is also a self-made man, Browns-Ah! But Snorkins was made

# NO BACKBITER.

Mr. Johnson-Did you remark at de cish hat right out I locked like a lob-ster, Sub

"Well, yes, rather; but don't mention that I said so."

Mrs. Liverton, bridling:

"She's terribly gone off, and who wonders. On the rush trying to keep her name before the public. That black

## BROWN CLOTH GOWN.

